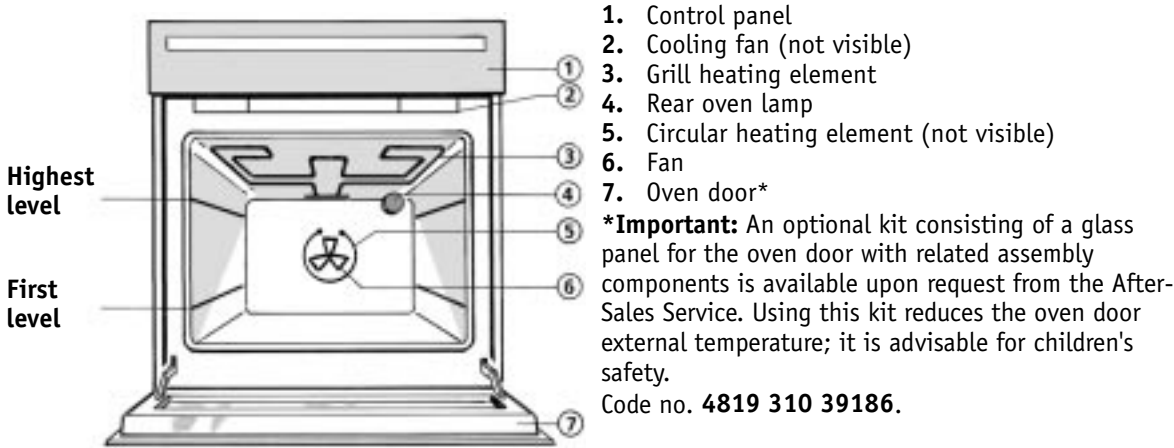
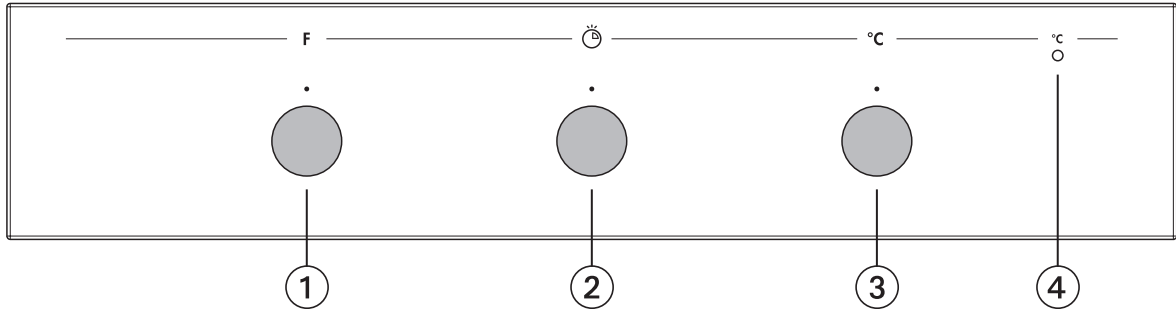




ACCESSORIES



CONTROL PANEL



- 1. Function selector knob
- 2. Cooking Time knob
- 3. Thermostat knob
- 4. Thermostat indicator light (red)

Oven functions table		
Function		Description of function
0	OVEN OFF	-
	LAMP	To switch on the oven light.
	DEFROST	- Ideal for thawing frozen food at room temperature. - The food should be placed in the oven in its wrapping to prevent it from drying out.
	FAN	To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
	GRILL	- To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. - Preheat the oven for 5 min. with the door closed. - For best results, leave the oven door open when grilling. - Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. - Turn the food during grilling.

SWITCHING ON THE OVEN

- Turn the selector knob to the required function. The oven light switches on.
 - Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.
- At the end of cooking time:
- Turn the knob to "0".

COOKING TIME PROGRAMMER

This programmer allows you to set a time of between 1 and 120 minutes. To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. When the set cooking time has elapsed, the oven switches off and the programmer remains at "0". To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programmer knob is set to . **Important:** When the programmer is set to "0" the oven will not switch on. To switch on the oven, either set the programmer to or else set the required cooking time.



COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
Chicken, Rabbit, Duck		-	2	190	70 - 80
Turkey (3-5 kg)		X	2	200	170 - 180
Goose (2 kg)		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		-	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		-	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		-	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
Filled pies (with cheese)		-	2	180	60 - 90
Tarts		X	2	180	40 - 50
Apple strudel, crêpes		X	1-3	190	50 - 60
Biscuits, sponge rings, shortbread		X	1-3	180	30 - 40
Choux buns, sweet sponge rolls		X	1-3	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	190	40 - 50
Bread		X	1-3	210	30 - 40
Pizza		X	1-3	210	20 - 30
Vol-au-vents		X	1-3	200	30 - 40
Soufflés		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50

Note: Cooking times and temperatures are approximate only.